

Cake Decorating

Objective: Teach basic cake decorating skills to groups of children.

Items needed:

Instructions and Practice Sheets

Wilton Sampler Kit, item #2204-1978 – 1 kit per child

Buttercream Icing – 1 recipe

Wilton Icing Colors (or other paste/gel color – no liquid) – each child will have 1 color of icing. They will share to create multi-color decorations.

Additional Kitchen Supplies (either leader can provide or children can bring their own):

Containers for icing, 1 per child (can use bowls, whipped topping containers, etc.)

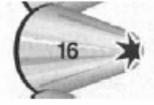
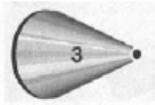
Items to share:

Scissors

Paper towels

Explaining the Tools

The Wilton Sampler Kit includes 3 decorating tips, a decorating bag and a coupler.



Tip #3 Round	Tip #16 Star	Tip #352 Leaf/Ruffle	Quick-Change Coupler	Decorating Bag
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The 3 Essentials of Cake Decorating

Every decoration you make is the result of three things working together:

1. **Icing Consistency:** If the consistency of your icing isn't just right, your decorations won't be right either. Stiff consistency icing holds a $\frac{3}{4}$ " peak on the spatula and is used for flowers with upright petals. Medium consistency icing is used for borders. Thin consistency icing is used for writing and for frosting a cake.

2. **Correct Bag Position:** Bag positions are described in terms of both angle and clock position. Angle refers to the position of the bag relative to the work surface. The basic two bag positions are:

ANGLE

90° angle, or straight up, perpendicular to the surface. Used when making stars.

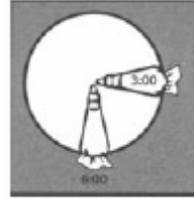


45° angle, or halfway between vertical and horizontal. Used for writing and borders.



CLOCK POSITION

The hours on the clock face correspond to the direction you should point the end of the bag. With the tip in the center of the clock, the back of the bag will point to the hour.



3. Pressure Control: The size and uniformity of your icing designs are affected by the amount of pressure you apply to the bag and the steadiness of the pressure. Learn to apply pressure consistently so that just the right amount of icing flows through the tip. Practice will help you achieve this control.

Buttercream Icing (Recipe yields 3 cups of stiff consistency icing)

4 cups sifted confectioners' sugar (approximately 1 lb.)

1 cup solid vegetable shortening

1 tsp. Wilton Clear Vanilla Extract

2 Tbsp. milk or water

Sift confectioners' sugar into a large mixing bowl, set aside. Cream shortening, vanilla and milk or water. Gradually add sugar and mix on medium speed until all ingredients have been

thoroughly mixed together. Blend an additional minute or so, until creamy.

Medium Consistency

Add one teaspoon of milk or water to each cup of stiff consistency icing (one **additional** tablespoon of liquid when you are using the full recipe). Mix until all ingredients are well blended.

Thin Consistency

Add two teaspoons of milk or water for each cup of stiff consistency icing (two tablespoons of

additional liquid for the full recipe). Mix until all ingredients are well blended.

Adding Color to your Icing

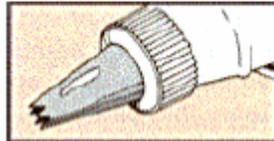
Add color to white icing for beautiful decorations. Wilton Icing Colors are gel based and will

not add liquid to your icing, making it too thin for certain decorations.

To mix colors, begin with white icing and add color a little bit at a time until you achieve the

shade you desire. Use a toothpick to add icing color—just dip it into the color, swirl it in the

icing, and blend well with spatula. Always use fresh toothpicks when adding more color.



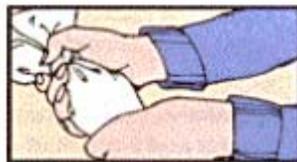
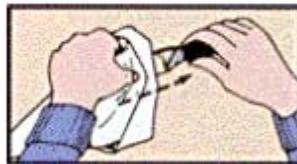
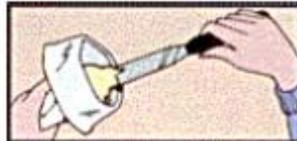
Preparing the Bag

Decorating bags hold the icing and decorating tip so you can create all kinds of decorations. Using a Quick-Change Coupler allows you to use multiple decorating tips with the same decorating bag. Prepare your bag as follows:

1. Unscrew coupler ring from base.
2. Push coupler base as far down into decorating bag as it will go. With a pen or pencil, mark the spot on the outside of the bag where the bottom thread is outlined. Take coupler base out of bag and cut across mark.
3. Push coupler base back down into bag opening. Position tip over top of coupler and screw coupler ring in place to secure. To change tips, unscrew ring, replace tip, and re-screw ring.

STEP 2 – CHILDREN PREPARE THEIR BAGS AND COLOR THEIR ICING

STEP 3 – DEMONSTRATE FILLING THE BAG



Filling the Bag

Fold bag halfway down making a cuff, and hold it like an ice cream cone underneath the cuff. Using a spatula, take a small amount of icing and insert it down the middle of the bag. Using the hand holding the bag, pinch the spatula before pulling it out so that the icing will stay in the bag and the spatula comes out clean. Repeat until bag is 1/3 full or until there is enough icing to fit in the palm of your hand.

Once icing is in the bag, pinch the top between your thumb and forefinger, pushing icing down as you squeeze. Twist bag to keep closed. You are ready to decorate.

STEP 4 – DEMONSTRATE DECORATING TECHNIQUES

(NOTE: directions in parentheses are for left-handed decorators)

LEADER NOTE: The outline suggests demonstrating all of the techniques at once, then having the children

practice them all. If time permits, you can choose to show one technique at a time and let the children practice

between each demonstration. You will need an extra 15 – 20 minutes for this.

Round Tip Decorating

Printing

Practice Sheet

Tip #3

Thin Consistency Icing

45° angle at 6:00 for vertical and curving lines, 3:00 (9:00) for horizontal lines

1. With tip lightly touching the surface, start to squeeze bag with a steady, even pressure.

2. Lift the tip off of the surface to allow icing string to drop.

3. Stop pressure and touch tip to surface to attach.

4. Pull away.

Writing

Practice Sheet

Tip #3

Thin Consistency Icing

45° angle at 3:00

Tip lightly touching surface

Squeeze steadily and move the tip along the surface in a smooth continuous motion. Move

your entire arm without flexing your wrist as you write.

Star Tip Decorating

The Star

Practice Sheet

Medium Consistency Icing

Star Tip #16

Angle (straight up)

Tip: 1/4 in. above surface

Squeeze the bag to form star. Stop pressure and pull tip straight up and away.

Star Border

Pipe a row of stars all the same height and width.

Star fill-in

Start with a row of stars piped evenly and close together, adjusting the tip position slightly each

time so that the points of the stars interlock and cover the entire area without any gaps.

Curving Line

45° angle at 3:00 (9:00)

Tip: lightly touching surface

Using a wavelike motion, draw tip steadily along surface, and at the same time squeeze it

evenly. Stop squeezing; lift tip away.

Tight Zigzag

Steadily squeeze and draw the tip along the surface in an up and down motion.

Using the

same motion as you did for the curving line, shorten the distance from the peak of one wave to

the peak of the next so that there is no gap between them.

Leaf Tip Decorating

Flat Ruffle

Practice Sheet

Tip #67 (use a spatula or knife to make sure prongs on tip are open)

Medium Consistency Icing

45° angle at 3:00 (9:00)

Wide opening of tip is horizontal and lightly touching the surface.

Steadily squeeze and draw the tip along the surface in a back and forth motion.

Stand-up Ruffle

45° angle at 3:00

Wide opening of tip is vertical and lightly touching the surface.

Steadily squeeze and draw the tip along the surface in a back and forth motion.

Stop motion

and release pressure to end the ruffle.

STEP 5 – CHILDREN FILL BAGS AND PRACTICE

Place wax paper or plastic storage bag over the practice sheet. Remove icing with spatula

and repeat. Place used icing in bowl so it can be re-used.

STEP 6 – DECORATE TREATS

Children can apply any of the techniques they learned to create their own treats. You can

also choose a theme or design for them to follow.

STEP 7 – CLEAN-UP AND WRAP-UP

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